

**AMENDMENTS TO THE CLAIMS**

**This listing of claims will replace all prior versions and listings of claims in the application:**

**LISTING OF CLAIMS:**

1-31. (canceled).

32. (currently amended): Tea aroma, vegetable aroma, fruit aroma, or flower aroma, which is ~~obtainable~~obtained from by treating an extract or a slurry of a tea, a vegetable, a fruit, or a flower, ~~said extract or slurry of the tea, vegetable, fruit or flower being treated~~ with a fresh Camellia sinensis tea leaf powder,

~~wherein which the fresh Camellia sinensis tea leaf powder is obtainable~~obtained by collecting a fresh leaf and/or a stem of a tea plant Camellia sinensis, physically damaging the fresh tea leaf, keeping the fresh tea leaf under shade conditions after collecting, allowing the fresh tea leaf to stand for 30 minutes to 72 hours, freeze-drying and subsequently milling the same, ~~and~~

~~wherein the treatment of the extract or the slurry of the tea, vegetable, fruit, or flower with the fresh Camellia sinensis tea leaf powder is conducted by contacting the extract or the slurry with the fresh Camellia sinensis tea leaf powder for 0.5 to 48 hours at a temperature of from 4 °C to 65 °C, followed by a heat treatment at a temperature of 80 °C or higher.~~

33. (currently amended): Tea aroma, vegetable aroma, fruit aroma, or flower aroma, which is ~~obtainable~~obtained from by treating an extract or a slurry of a tea, a vegetable, a fruit, or a flower, said extract or slurry of the tea, vegetable, fruit or flower being treated with a fresh Camellian sinensis tea leaf powder,

wherein which the fresh Camellia sinensis tea leaf powder is obtainable~~obtained~~ by collecting a fresh leaf and/or a stem of a first harvested tea and/or second harvested tea of a tea plant Camellian sinensis, physically damaging the fresh tea leaf, keeping the fresh tea leaf under shade conditions after collecting, allowing the fresh tea leaf to stand for 30 minutes to 72 hours, freeze-drying and subsequently milling the same, and

wherein the treatment of the extract or the slurry of the tea, vegetable, fruit, or flower with the fresh Camellia sinensis tea leaf powder is conducted by contacting the extract or the slurry with the fresh Camellia sinensis tea leaf powder for 0.5 to 48 hours at a temperature of from 4 °C to 65 °C, followed by a heat treatment at a temperature of 80 °C or higher.

34. (currently amended): Tea aroma, vegetable aroma, fruit aroma, or flower aroma, which is ~~obtainable~~obtained from by treating an extract or a slurry of a tea, a vegetable, a fruit, or a flower, said extract or slurry of the tea, vegetable, fruit or flower being treated with a fresh Camellian sinensis tea leaf powder,

wherein which the fresh Camellia sinensis tea leaf powder is obtainable~~obtained~~ by collecting a fresh leaf and/or a stem of a first harvested tea and/or second harvested tea of a tea

plant Camellian sinensis, physically damaging the fresh tea leaf, keeping the fresh tea leaf under shade conditions after collecting, allowing the fresh tea leaf to stand for 30 minutes to 72 hours, freeze-drying and subsequently milling the same, and

wherein the treatment of the extract or the slurry of the tea, vegetable, fruit, or flower with the fresh Camellia sinensis tea leaf powder is conducted by contacting the extract or the slurry with the fresh Camellia sinensis tea leaf powder for 0.5 to 48 hours at a temperature of from 4 °C to 65 °C, followed by a heat treatment at a temperature of 80 °C or higher, followed by washing the resulting powder with acetone or ethanol.

35. (currently amended): Tea aroma, vegetable aroma, fruit aroma, or flower aroma, which is ~~obtainable~~obtained from an extract or a slurry of a tea leaf, a vegetable, a fruit, or a flower, wherein the ~~which is obtainable~~obtained by treating a ~~extract or slurry is obtained from a~~ tea leaf, a vegetable, a fruit, or a flower that is treated with a fresh Camellian sinensis tea leaf powder,

wherein the fresh Camellia sinensis tea leaf powder ~~which is obtainable~~obtained by collecting a fresh leaf and/or a stem of a tea plant Camellian sinensis, physically damaging the fresh tea leaf, keeping the fresh tea leaf under shade conditions after collecting, allowing the fresh tea leaf to stand for 30 minutes to 72 hours, freeze-drying and subsequently milling the same; and

wherein the treatment of the tea leaf, vegetable, fruit or flower with the fresh Camellia sinensis tea leaf powder is conducted by contacting the tea leaf, vegetable, fruit or flower with the fresh Camellia sinensis tea leaf powder for 0.5 to 72 hours at a temperature of from 4 °C to 65 °C, followed by a heat treatment.

36. (currently amended): Tea aroma, vegetable aroma, fruit aroma, or flower aroma, which is ~~obtainable~~obtained from an extract or a slurry of a tea leaf, a vegetable, a fruit, or a flower, ~~wherein the~~which is obtainable by treating a ~~extract or slurry is obtained from a tea leaf,~~ a vegetable, a fruit, or a flower that is treated with a fresh Camellian sinensis tea leaf powder,

wherein the fresh Camellia sinensis tea leaf powder ~~which is obtainable~~obtained by collecting a fresh leaf and/or a stem of a first harvested tea and/or second harvested tea of a tea plant Camellian sinensis, physically damaging the fresh tea leaf, keeping the fresh tea leaf under shade conditions after collecting, allowing the fresh tea leaf to stand for 30 minutes to 72 hours, freeze-drying and subsequently milling the same; and

wherein the treatment of the tea leaf, vegetable, fruit or flower with the fresh Camellia sinensis tea leaf powder is conducted by contacting the tea leaf, vegetable, fruit or flower with the fresh Camellia sinensis tea leaf powder for 0.5 to 72 hours at a temperature of from 4 °C to 65 °C, followed by a heat treatment.

37. (currently amended): Tea aroma, vegetable aroma, fruit aroma, or flower aroma, which is ~~obtainable~~obtained from an extract or a slurry of a tea leaf, a vegetable, a fruit, or a

flower, ~~wherein the which is obtainable by treating a~~ extract or slurry is obtained from a tea leaf,  
a vegetable, a fruit, or a flower that is treated with a fresh Camellian sinensis tea leaf powder,

~~wherein the fresh Camellia sinensis tea leaf powder which is obtainable~~obtained by  
collecting a fresh leaf and/or a stem of a first harvested tea and/or second harvested tea of a tea  
plant Camellian sinensis, physically damaging the fresh tea leaf, keeping the fresh tea leaf under  
shade conditions after collecting, allowing the fresh tea leaf to stand for 30 minutes to 72 hours,  
freeze-drying and subsequently milling the same; and

wherein the treatment of the tea leaf, vegetable, fruit or flower with the fresh Camellia  
sinensis tea leaf powder is conducted by contacting the tea leaf, vegetable, fruit or flower with the  
fresh Camellia sinensis tea leaf powder for 0.5 to 72 hours at a temperature of from 4 °C to 65 °C,  
followed by a heat treatment, followed by washing the resulting powder with acetone or ethanol.

38. (currently amended): A tea extract, a vegetable extract, a fruit extract or a flower  
extract, which is ~~obtainable by treating an extract or a slurry of a tea, a vegetable, a fruit, or a~~  
~~flower~~treated with a fresh Camellian sinensis tea leaf powder,

~~wherein~~which the fresh Camellia sinensis tea leaf powder is obtainableobtained by  
collecting a fresh leaf and/or a stem of a tea plant Camellian sinensis, physically damaging the  
fresh tea leaf, keeping the fresh tea leaf under shade conditions after collecting, allowing the  
fresh tea leaf to stand for 30 minutes to 72 hours, freeze-drying and subsequently milling the  
same, and

wherein the treatment of the extract or the slurry of the tea, vegetable, fruit, or flower with the fresh Camellia sinensis tea leaf powder is conducted by contacting the extract or the slurry with the fresh Camellia sinensis tea leaf powder for 0.5 to 48 hours at a temperature of from 4 °C to 65 °C, followed by a heat treatment at a temperature of 80 °C or higher.

39. (currently amended): A tea extract, a vegetable extract, a fruit extract or a flower extract, which is obtainable by ~~treating an extract or a slurry of a tea, a vegetable, a fruit, or a flower~~treated with a fresh Camellian sinensis tea leaf powder,

wherein ~~which~~the fresh Camellia sinensis tea leaf powder is obtainable~~obtained~~ by collecting a fresh leaf and/or a stem of a first harvested tea and/or second harvested tea of a tea plant Camellian sinensis, physically damaging the fresh tea leaf, keeping the fresh tea leaf under shade conditions after collecting, allowing the fresh tea leaf to stand for 30 minutes to 72 hours, freeze-drying and subsequently milling the same, and

wherein the treatment of the extract or the slurry of the tea, vegetable, fruit, or flower with the fresh Camellia sinensis tea leaf powder is conducted by contacting the extract or the slurry with the fresh Camellia sinensis tea leaf powder for 0.5 to 48 hours at a temperature of from 4 °C to 65 °C, followed by a heat treatment at a temperature of 80 °C or higher.

40. (currently amended): A tea extract, a vegetable extract, a fruit extract or a flower extract, which is ~~obtainable by treating an extract or a slurry of a tea, a vegetable, a fruit, or a flower~~treated with a fresh Camellian sinensis tea leaf powder,

~~wherein which the fresh Camellia sinensis tea leaf powder is obtainable~~obtained by collecting a fresh leaf and/or a stem of a first harvested tea and/or second harvested tea of a tea plant Camellian sinensis, physically damaging the fresh tea leaf, keeping the fresh tea leaf under shade conditions after collecting, allowing the fresh tea leaf to stand for 30 minutes to 72 hours, freeze-drying and subsequently milling the same, and

wherein the treatment of the extract or the slurry of the tea, vegetable, fruit, or flower with the fresh Camellia sinensis tea leaf powder is conducted by contacting the extract or the slurry with the fresh Camellia sinensis tea leaf powder for 0.5 to 48 hours at a temperature of from 4 °C to 65 °C, followed by a heat treatment at a temperature of 80 °C or higher, followed by washing the resulting powder with acetone or ethanol.

41. (currently amended): A tea extract, a vegetable extract, a fruit extract or a flower extract, which is ~~obtainable by treating a tea, a vegetable, a fruit, or a flower~~treated with a fresh Camellian sinensis tea leaf powder,

~~wherein which the fresh Camellia sinensis tea leaf powder is obtainable~~obtained by collecting a fresh leaf and/or a stem of a tea plant Camellian sinensis, physically damaging the fresh tea leaf, keeping the fresh tea leaf under shade conditions after collecting, allowing the

fresh tea leaf to stand for 30 minutes to 72 hours, freeze-drying and subsequently milling the same, and

wherein the treatment of the extract or the slurry of the tea, vegetable, fruit, or flower with the fresh Camellia sinensis tea leaf powder is conducted by contacting the extract or the slurry with the fresh Camellia sinensis tea leaf powder for 0.5 to 48 hours at a temperature of from 4 °C to 65 °C, followed by a heat treatment at a temperature of 80 °C or higher.

42. (currently amended): A tea extract, a vegetable extract, a fruit extract or a flower extract, which is obtainable by treating a tea, a vegetable, a fruit, or a flower treated with a fresh Camellian sinensis tea leaf powder,

wherein which the fresh Camellia sinensis tea leaf powder is obtainableobtained by collecting a fresh leaf and/or a stem of a first harvested tea and/or second harvested tea of a tea plant Camellian sinensis, physically damaging the fresh tea leaf, keeping the fresh tea leaf under shade conditions after collecting, allowing the fresh tea leaf to stand for 30 minutes to 72 hours, freeze-drying and subsequently milling the same, and

wherein the treatment of the extract or the slurry of the tea, vegetable, fruit, or flower with the fresh Camellia sinensis tea leaf powder is conducted by contacting the extract or the slurry with the fresh Camellia sinensis tea leaf powder for 0.5 to 48 hours at a temperature of from 4 °C to 65 °C, followed by a heat treatment at a temperature of 80 °C or higher.



43. (currently amended): A tea extract, a vegetable extract, a fruit extract or a flower extract, which is ~~obtainable by treating a tea, a vegetable, a fruit, or a flower treated~~ with a fresh Camellian sinensis tea leaf powder,

~~wherein which~~ the fresh Camellia sinensis tea leaf powder is ~~obtainable~~obtained by collecting a fresh leaf and/or a stem of a first harvested tea and/or second harvested tea of a tea plant Camellian sinensis, physically damaging the fresh tea leaf, keeping the fresh tea leaf under shade conditions after collecting, allowing the fresh tea leaf to stand for 30 minutes to 72 hours, freeze-drying and subsequently milling the same, and

wherein the treatment of the extract or the slurry of the tea, vegetable, fruit, or flower with the fresh Camellia sinensis tea leaf powder is conducted by contacting the extract or the slurry with the fresh Camellia sinensis tea leaf powder for 0.5 to 48 hours at a temperature of from 4 °C to 65 °C, followed by a heat treatment at a temperature of 80 °C or higher, followed by washing the resulting powder with acetone or ethanol.

44. (previously presented): Food or drink comprising the tea aroma, the vegetable aroma, the fruit aroma or the flower aroma as claimed in any one of claims 32 to 37.

45. (previously presented): Food or drink comprising the tea extract, the vegetable extract, the fruit extract or the flower extract as claimed in any one of claims 38 to 43.

46. (previously presented): A cosmetic comprising the vegetable aroma, the fruit aroma or the flower aroma as claimed in any one of claims 32 to 37.

47. (previously presented): A cosmetic comprising the vegetable extract, the fruit extract or the flower extract as claimed in any one of claims 38 to 43.